



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name Gyro Tabouli II Mobile Unit
Address 705 Bench Ln
City Mt. Juliet
Inspection Date 04/17/2024
Purpose of Inspection Routine
Risk Category 01

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] 04/17/2024
Signature of Environmental Health Specialist [Signature] 04/17/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Gyro Tabouli II Mobile Unit
 Establishment Number #: 605318593

NSPA Survey – To be completed if #57 is "No"

- Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.
- "No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.
- Garage type doors in non-enclosed areas are not completely open.
- Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.
- Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.
- Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp set not set up	Cl2		

Equipment Temperature

Description	Temperature (Fahrenheit)
Ric	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken ric cooling 3 hours	Cooling	46
Coked lamb meat ric cooling 3 hours	Cooling	45
Cut lettuce ric	Cold Holding	42

Observed Violations

Total # 5

Repeated # 0

31:

34:

45:

46:

53:



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2:
- 3:
- 4:
- 5:
- 6: Hot and cold water available under pressure at hand sink so employees can wash their hands. Hand sink is empty and no longer being used as storage unit.
- 7:
- 8: Hot and cold water available under pressure at hand sink, so employees can wash their hands. Liquid soap and disposable hand towels available, and sink is no longer being used to store things in.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: Hot and cold water under pressure available at 3 comp sink. Sanitizer, soap, and test strips available on mobile unit to clean food contact surfaces.
- 15:
- 16:
- 17:
- 18: Cooked chicken and gyro located in ric have been cooling for 3 hours and are temping 45°-46° F. Excellent job!
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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Additional Comments

Ok to open and operate.